



Merry Christmas 2024

- Dozen House Oysters** \$20
1 dozen raw - cocktail sauce & horseradish
- Classic Shrimp Cocktail** \$14
six large chilled shrimp, cocktail sauce, and lemon
- Bronzed Scallops** \$15
Jumbo scallops seared golden brown over house made tomato bacon jam. Drizzled with olive oil and fresh chiffonade basil
- Salmon Cakes** \$14
3 cakes made with fresh Atlantic salmon; coated in seasoned cracker meal and pan seared. Served with lemon dill sauce
- Sock It To Me Shrimp** \$14
crispy fried, tossed in our own Thai spiced sauce

Entrée Specials

- Surf & Turf** \$44
8 oz. filet mignon pan seared in garlic butter and 6 oz. lobster tail. Served with drawn butter, fresh starch and vegetable du jour
+ *Suggested Wine --- Brown Family Heritage Pinot Noir Gls 13.25 Btl 40*
- Chilean Sea Bass with Butter Poached Shrimp** \$42
pan seared Chilean Sea Bass topped with fresh butter and herb poached Mayport shrimp. Served with fresh starch and vegetable du jour.
+ *Suggested Wine Pairing -- Rombauer Sauvignon Blanc (Napa) Btl 61*
- Pan Seared NY Strip & Garlic Shrimp** \$36
12 oz. NY strip topped with fresh shrimp sautéed in garlic butter sauce. Served with fresh starch & vegetable du jour
+ *Suggested Wine -- Spur Red Blend (Sonoma) Gls 12.75 Btl 47*
- Rosemary Garlic Lamb Tenderloin** \$38
lamb tenderloins marinated in rosemary and garlic, seared golden brown and with a mint demi glace. Served with fresh starch and vegetable du jour
+ *Suggested Wine --- Brown Family Heritage Pinot Noir Gls 13.25 Btl 40*

Drink Features

- White Chocolate Pistachio Espresso Martini** \$12
Sky Vodka, Pistachio Syrup, White Chocolate Sauce, Espresso, Cream
- House-made Sangria** \$7.25

Menu & Prices may be subject to changes before 12/25 due to market prices and availability of some items